

JANUARY 2024 - MARCH 2024

HAPPY NEW YEAR

PRIMARY PARENT NEWSLETTER

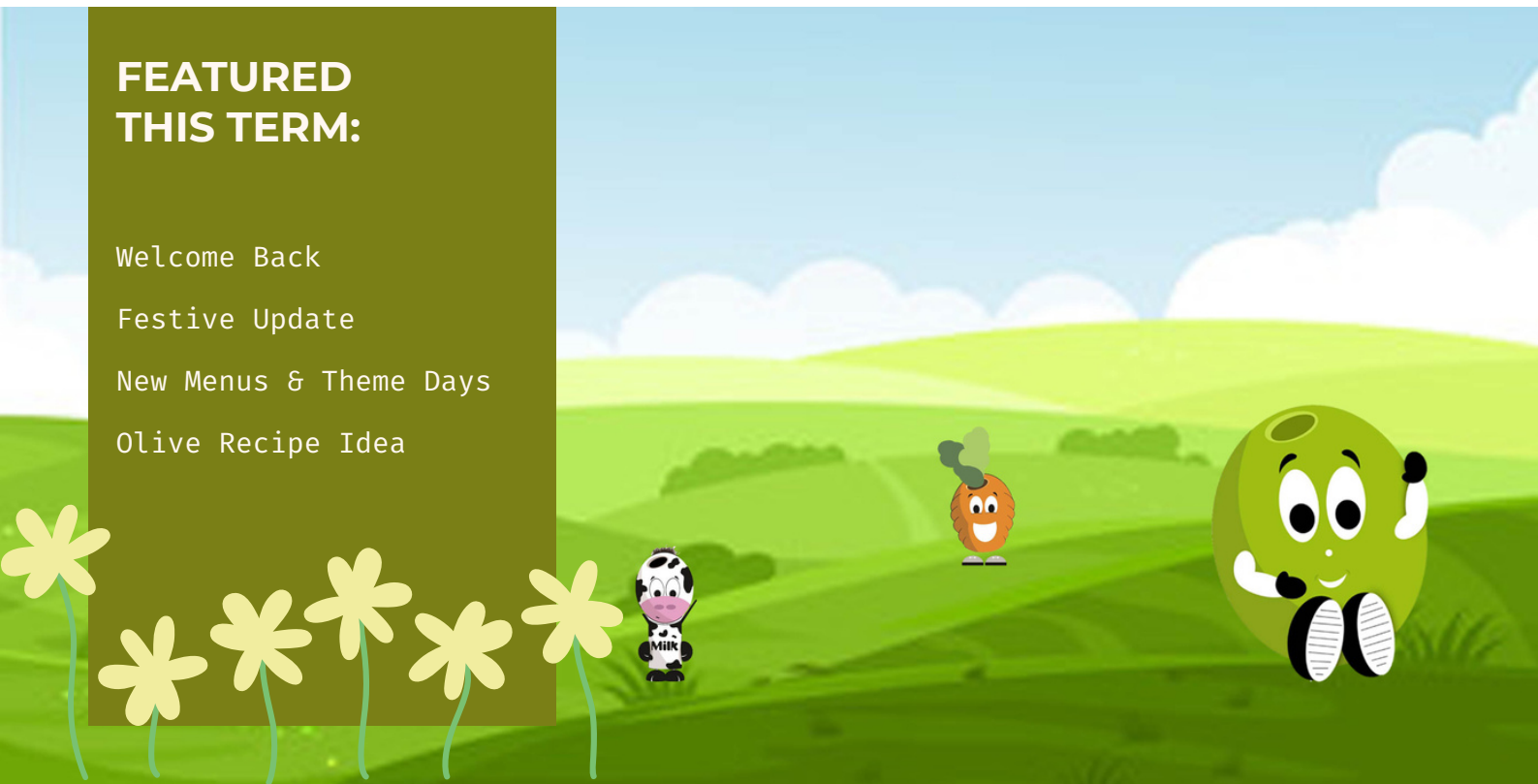
FEATURED THIS TERM:

Welcome Back

Festive Update

New Menus & Theme Days

Olive Recipe Idea



Welcome from all of us at Olive Dining

We hope everyone had a wonderful Christmas break and that you are ready for the Spring Term ahead. We certainly are!

You have brand new menus, exciting theme days and seasonal recipes which you will receive each month!

We have a fantastic choice of menus which are run in 3-weekly cycles. Each of our menus have been especially created with your school in mind and offer exciting and varied hot dishes, packed full of flavour and nutrition.

We love to hear feedback on the service we provide so please do get in touch by sending any questions or comments to:

enquiries@olivedining.co.uk

or call our head office on: 01959 564 700

We are also on Instagram and Twitter so do follow the online Olive Dining family where you can stay updated with all our latest news and activities!



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FESTIVE UPDATE

PRIMARY PARENT NEWSLETTER

We are delighted to share with you some photos and special moments from our Christmas lunches. We would like to take the opportunity to thank you for all the wonderful feedback we received - our teams really appreciate the comments and we are so pleased to hear both students and staff enjoyed the festivities, food and service.



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FESTIVE UPDATE

PORTIONS OF TURKEY FOR DECEMBER 2023	60,000
PORTIONS OF ROAST POTATOES	58,000
PORTIONS OF ROAST POTATOES IN NOVEMBER	50,000



FESTIVE UPDATE

PRIMARY PARENT NEWSLETTER



[@OliveDiningLtd](#) Christmas lunch is open for business!!

Staff are serving and singing!

A big thank you to our Dining staff who make delicious meals for our staff and students to eat.

The Christmas dinner was lovely and we are so appreciative of their work!

[@OliveDiningLtd](#)

[#DiningStaff](#) [#ChristmasDinner](#) [#AppreciationPost](#) ❤️



I love seeing Xmas lunches at schools, so festive

Thank you, it was. The kitchen staff did a great job! [@OliveDining](#)

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SPRING TERM

PRIMARY PARENT NEWSLETTER

BRAND NEW SUMMER MENUS

[WEEKLY MENU] <small>Olive</small> Week 1					
	Monday	Tuesday	Wednesday	Thursday	Friday
Main Dish of the Day	Tomato + Basil Pasta (CE, GI)	Beef Burger (G, SO)	Beef Bolognese (G)	Chicken Arriabatta	Crispy Battered Fish Fillet (F, GI)
Vegetarian Dish of the Day	Butternut Squash + Pepper Pasta (G, CE)	Vegetarian Burger (G)	Chicken + Roasted Potatoes (G, CE, SO)	Mild Vegetable Chilli (CE)	Vegetable Nuggets (G)
Vegetable Choice	Sweetcorn + Broccoli Floret Chef Salad	Seasoned Wedges (G)	Medley of Vegetables (G)	Steamed Rice Green Beans + Carrots Chef Salad	Chopped Potatoes Garden Peas Chef Salad
Dessert of the Day	Citrus Cupcake (E, G) Fresh Fruit Salad Pot	Fruity Jelly Pot Fresh Fruit Salad Pot	Flapjack (G) Fresh Fruit salad Pot	Chocolate Chip Cookie (E, G, MK, SO) Fresh Fruit Salad Pot	Cinnamon Sultri (G, SO) Fresh Fruit Salad Pot
Jacket Potato Bar	Jacket Potato with a Selection of Toppings	Jacket Potato with a Selection of Toppings	Jacket Potato with a Selection of Toppings	Jacket Potato with a Selection of Toppings	Jacket Potato with a Selection of Toppings
Cold Selection	Home Baked Breads (G, SO)	Home Baked Breads (G, SO)	Home Baked Breads (G, SO)	Home Baked Breads (G, SO)	Home Baked Breads (G, SO)

Allergens:
CE = Celery E = Egg F = Fish G = Gluten MK = Milk MU = Mustard SE = Sesame SO = Soya
SU = Sulphur Dioxide

Our menus run in 3-weekly cycles, offering a large variety of different dishes and flavours, which suit all the children's tastes!

THEME DAYS COMING UP...



EASY FAJITAS

PRIMARY PARENT NEWSLETTER



SERVES: 4

PREP: 20

COOK: 20

INGREDIENTS

FAJITAS

- 1 medium onion
- 1 red pepper
- 1 green pepper
- 2 chicken breast
- 1 tsp smoked paprika
- 1/2 tsp ground cumin
- 4 flour tortillas
- 150ml yoghurt
- 50g grated cheese
- 1 avocado

SALSA

- 1/2 red onion
- 2 tomatoes
- 1/4 coriander

METHOD

- Slice onions and peppers
- Slice chicken into strips and marinade in paprika, onion and 1/2 lime
- Leave to marinade for 30 minutes
- Make the salsa - dice red onion, tomatoes and chipped coriander, then add 1/2 lime juice
- Place pan on high heat
- Add a drizzle of oil then fry the onions, peppers and chicken
- Stir every 30 seconds
- Cook for 8 minutes until chicken is golden brown and cooked through
- Warm tortillas in microwave or a dry frying pan
- Serve family style with bowls of yoghurt, sliced avocado, lime wedges and salsa